

PATENT COOPERATION TREATY

Art 20.

From the INTERNATIONAL BUREAU

PCT

NOTICE INFORMING THE APPLICANT OF THE
COMMUNICATION OF THE INTERNATIONAL
APPLICATION TO THE DESIGNATED OFFICES

(PCT Rule 47.1(c), first sentence)

To:

FUJI OIL COMPANY, LIMITED INTELLCUTUAL
PROPERTY DEPT.
1, Sumiyoshi-cho
Izumisano-shi, Osaka 598-8540
JAPON

Date of mailing (day/month/year)

04 March 2004 (04.03.2004)

Applicant's or agent's file reference

PP13272WO

IMPORTANT NOTICE

International application No.

PCT/JP2003/010619

International filing date (day/month/year)

21 August 2003 (21.08.2003)

Priority date (day/month/year)

23 August 2002 (23.08.2002)

Applicant

FUJI OIL COMPANY, LIMITED et al

1. Notice is hereby given that the International Bureau has **communicated**, as provided in Article 20, the international application to the following designated Offices on the date indicated above as the date of mailing of this notice:

AU, AZ, BY, CH, CN, CO, DZ, EP, HU, JP, KG, KP, KR, MD, MK, MZ, RU, TM, US

In accordance with Rule 47.1(c), third sentence, those Offices will accept the present notice as conclusive evidence that the communication of the international application has duly taken place on the date of mailing indicated above and no copy of the international application is required to be furnished by the applicant to the designated Office(s).

2. The following designated Offices have waived the requirement for such a communication at this time:

AE, AG, AL, AM, AP, AT, BA, BB, BG, BR, BZ, CA, CR, CU, CZ, DE, DK, DM, EA, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, ID, IL, IN, IS, KE, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MG, MN, MW, MX, NI, NO, NZ, OA, OM, PG, PH, PL, PT, RO, SC, SD, SE, SG, SK, SL, SY, TJ, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW

The communication will be made to those Offices only upon their request. Furthermore, those Offices do not require the applicant to furnish a copy of the international application (Rule 49.1(a-bis)).

3. Enclosed with this notice is a copy of the international application as published by the International Bureau on 04 March 2004 (04.03.2004) under No. WO 2004/017755

4. **TIME LIMITS for filing a demand for international preliminary examination and for entry into the national phase**

The applicable time limit for entering the national phase will, **subject to what is said in the following paragraph**, be **30 MONTHS** from the priority date, not only in respect of any elected Office if a demand for international preliminary examination is filed before the expiration of **19 months** from the priority date, but also in respect of any designated Office, in the absence of filing of such demand, where Article 22(1) as modified with effect from 1 April 2002 applies in respect of that designated Office. For further details, see *PCT Gazette* No. 44/2001 of 1 November 2001, pages 19926, 19932 and 19934, as well as the *PCT Newsletter*, October and November 2001 February 2002 issues.

In practice, time limits other than the 30-month time limit will continue to apply, for various periods of time, in respect of certain designated or elected Offices. For regular updates on the applicable time limits (20, 21, 30 or 31 months, or other time limit), Office by Office, refer to the *PCT Gazette*, the *PCT Newsletter* and the *PCT Applicant's Guide*, Volume II, National Chapters, all available from WIPO's Internet site, at <http://www.wipo.int/pct/en/index.html>.

For filing a demand for international preliminary examination, see the *PCT Applicant's Guide*, Volume I/A, Chapter IX. Only an applicant who is a national or resident of a PCT Contracting State which is bound by Chapter II has the right to file a demand for international preliminary examination (at present, all PCT Contracting States are bound by Chapter II).

It is the applicant's sole responsibility to monitor all these time limits.

The International Bureau of WIPO
34, chemin des Colombettes
1211 Geneva 20, Switzerland

Authorized officer

Gijsbertus Beijer - Carlos Roy

Facsimile No.(41-22) 740.14.35

Telephone No.(41-22) 338.91.11

(19) 世界知的所有権機関
国際事務局(43) 国際公開日
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- (71) 出願人 (米国を除く全ての指定国について): 不二製油株式会社 (FUJIOIL COMPANY, LIMITED) [JP/JP]; 〒542-0086 大阪府大阪市中央区西心斎橋2丁目1番5号 Osaka (JP).
- (72) 発明者; および
- (75) 発明者/出願人 (米国についてのみ): 古田 均 (FURUTA, Hitoshi) [JP/JP]; 〒598-8540 大阪府泉佐野市住吉町1番地 不二製油株式会社 阪南事業所内 Osaka (JP). 佐藤 陽子 (SATO, Yoko) [JP/JP]; 〒105-0012 東京都港区芝大門1丁目9番1号 SKFビル 不二製油株式

- 会社 東京支店内 Tokyo (JP). 富尾 毅 (TOMIO, Takeshi) [JP/JP]; 〒105-0012 東京都港区芝大門1丁目9番1号 SKFビル 不二製油株式会社 東京支店内 Tokyo (JP). 浅野 広和 (ASANO, Hirokazu) [JP/JP]; 〒105-0012 東京都港区芝大門1丁目9番1号 SKFビル 不二製油株式会社 東京支店内 Tokyo (JP). 鈴木 清仁 (SUZUKI, Kiyohito) [JP/JP]; 〒105-0012 東京都港区芝大門1丁目9番1号 SKFビル 不二製油株式会社 東京支店内 Tokyo (JP).
- (81) 指定国 (国内): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) 指定国 (広域): ARIPO 特許 (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), ユーラシア特許 (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), ヨーロッパ特許 (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB,

[続葉有]

(54) Title: INSTANT FOOD

(54) 発明の名称: 即席食品

(57) Abstract: Water-soluble polysaccharides originating in beans, in particular soybean, are added to a thickener-containing powder which is attached to an instant food so that the powder can be homogeneously reconstituted in hot water while preventing the formation of powder masses. Soup powders (thickened-type soup powder, curry-seasoned soup powder, etc.) attached to instant foods, for example, instant noodles contain thickeners such as starch and gums to impart thickness. When such a powder is reconstituted in hot water as such, a thickener swells and thus cannot be sufficiently dispersed, thereby causing problems that powder masses are scattered in the soup or stick to the bottom face of a container and the taste is worsened. It is intended to solve these problems.

(57) 要約:

本発明は、即席食品に添付される増粘剤を含む粉末に、豆類特に大豆由来の水溶性多糖類を配合することにより、湯戻しする際の粉末の塊化を防止し均質な湯戻しができるようにしたものである。

即席めん等の即席食品に添付されるあんかけ風スープ用粉末、カレー風味スープ用粉末には保湿効果、とろみを付与するために澱粉、ガム質等の増粘剤が配合されているが、静置状態で湯戻しをすると、増粘剤が膨潤して十分な分散が得られず、粉末の塊がスープに点在し、容器底面に固着したり、風味を損ねる問題がある点を改善する。



GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR),
OAPI 特許 (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW,
ML, MR, NE, SN, TD, TG).

2 文字コード及び他の略語については、定期発行される
各 *PCI* ガゼットの巻頭に掲載されている「コードと略語
のガイダンスノート」を参照。

添付公開書類:

— 国際調査報告書